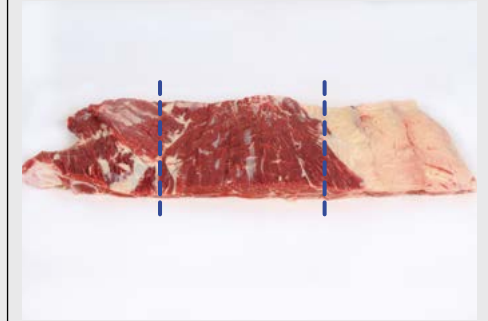
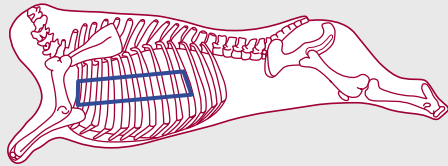


# Whole Beef Ribs (Jacobs ladder)

Code:

**Brisket B010**



1. Position of the Jacobs ladder.

2. Jacobs ladder from a 10 bone fore.

3. Trim outer muscle by following the natural seam and expose fat layer.

4. Trim fat and gristle and remove first 3 and last 3 ribs.



5. Cut between the ribs of the remainder to create Whole Beef Ribs.

6. Whole Beef ribs.

